

BEST GRANOLA EVER

ADAPTED FROM YUMMY SUPPER BY ERIN SCOTT

/ makes 8 cups /

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Ingredients

2½ CUPS GLUTEN FREE OATS

½ CUP SESAME SEEDS

½ CUP ALMOND SLIVERS

½ CUP SUNFLOWER SEEDS

½ CUP SWEETENED DRIED CRANBERRIES

½ CUP UNSWEETENED FLAKED OR SHREDDED COCONUT

½ CUP QUINOA FLOUR (OR ALL-PURPOSE FLOUR)

½ CUP DRY MILK POWDER

4 TABLESPOONS UNSALTED BUTTER, MELTED

2 TABLESPOONS COCONUT OIL, MELTED

2 TABLESPOONS OLIVE OIL

2/3 CUP HONEY, MELTED

A COUPLE OF PINCHES OF NICE SEA SALT LIKE MALDON

POSITION A RACK AT THE TOP OF THE OVEN AND HEAT THE OVEN TO 275°F.

STEP ONE In a large bowl, mix all the ingredients until well integrated. I used my hands.

STEP TWO Pour the granola onto a large baking sheet. Don't spread it out too much. Keep the granola clumped together near the center of the pan. Bake for 20 minutes.

STEP THREE Take the granola from the oven, mix, and spread everything out more evenly over the entire baking sheet. Be careful not to break up the clumps too much -- we will want those chewy clusters later. Return to the oven and bake for 8 to 10 minutes. Mix the granola again to ensure even browning.

STEP FOUR Finally, bake for 8 to 10 minutes more, and the granola will be ready. At this point, it should be only golden-brown and just cooked through, not too dark. As the granola cools, it will firm up and its wonderful texture will emerge, forming irresistible clusters. Store in an airtight container to maintain the crispy-chewy texture.

Try to wait until your granola has cooled before indulging in a bowl. As the granola cools, it will firm up and its wonderful texture will emerge, forming irresistible clusters. Store in an airtight container to maintain the crispy-chewy texture. I like to eat my plain, with almond milk, or on top of Greek yogurt.